



SMALL SCALE FORWARDS LIFE! PHOTOGRAPHY
CHIEF TERASAWA WAS SPENDING DANCING
THROUGH HIS MIND

This time an Mister
Ajikko, Yauichi takes inspi-
ration from stone-roasted
potatoes to take on the
steak tournament! Then he
shows his brilliance in the
realms of gratin and ham-
burger. Look forward to
more of Chef Terasawa's
culinary creativity!!

PERFECT TASTINESS,
ABSOLUTE CREATIVITY!!

味っ子



ミスター
味っ子 3



寺沢大介

講談社
P380

Contents

Chapter 18 Juicy Steak.....	3
Chapter 19 A Plate that Won't Get Cool.....	25
Chapter 20 Cool Sauce.....	45
Chapter 21 A Challenge of Cooking Styles...	65
Chapter 22 I Hate Little FishiesL.....	97
Chapter 23 Kamakura Gratin.....	117
Chapter 24 Delicious Sardines.....	137
Chapter 25 Spit-Roasted Hamburger.....	159
Chapter 26 Don't Let the Juices Escapel.....	179



三味子

Chapter 18: Julcy Steak





THE
SECRET IS
THIS LIGHT
BOTTLE!

HEHE
!!



WHAT ON
EARTH DID
YOU USE,
YOUNGKIT?

AMAZING! YOU
MADE THAT
TROUGH LEAN
STRAIGHT
TERRIBLE!



WHAT IS
THIS LIGHT
BOTTLE?

WHAT?

OVER THERE
HE LIKES IT TO
SOFTEN UP HIS
MEAT!

THE OLD
MAN AT THE
FURUJARI SHOP
TAUGHT ME
HOW TO DO
IT!

I DISSOLVED
SOME FINE
RACING SODA
POWDER INTO
WATER!

IT'S
RACING
SODA!



I NEVER
KNEW YOU
COULD LIKE
THIS TO
TENDERIZE
MEAT!

HMM, SO
IT PLUS
RACING SODA...

WITH THIS I'VE
FOUND MY TRAP
CARD FOR SOPH-
TENDING UP THE
MEAT!

AND, ABOVE
ALL, IT'S EVEN
BETTER AT
MAKING THE
MEAT TENDER
THAN WHISK!

EVEN A LITTLE
BIT IS ENOUGH
TO DO IT, SO IT
DOESN'T ADD
UP THE TASTE
OF THE MEAT!



WELL...

SPLENDIDLY
DONE,
YOUNGHI-
KUN!





THERE'S
SOMETHING
I MUST
TELL YOU

NO,
THAT'S
NOT THE
REASON

SO YOU
CAME OUT HERE
JUST TO QUAKE
ME OUT

YOU'VE
GOT
GARD
EARS

SO YOU'LL BE
ENTERING THE
ELITE'S IMPACT
DEEP STEAM
CONTEST, HAY

I
HEARD
THE DE-
TAILS



THE MASTER
OF MEAT...
KONISHI
KAZUHAJI

THE MOST
FAMOUS NAME
IN STEAK... THE
MASTER OF MEAT...
THE CHIEF OF THE
DELECTABLE, MORE
OTHER "TASTE KOSH-
ISHI KAZUHAJI IS
ENTERING THE
CONTEST!!

WOULDN'T YOU
HEAR THE
ANNOUNCEMENT AT
THE CONTEST-
EIGHT!!





IS ONE OF THE
HEAD CHEFS IN
MY ALCHEM
COMPANY!

THAT MAN
WAS, UNTIL
THIS LAST
YEAR...



I'M A
GENIUS! I
DON'T TAKE
ORDERS FROM
ANYONE!

DON'T MESS
WITH ME OLD
MAN, SO
WHAT IF
YOU'RE THE
ALCHEMIST!



BUT HE WAS
BELIEFING, AND IT
WAS IMPOSSIBLE
FOR HIM TO
WORK WELL
WITH ANYONE
ELSE!

WHEN IT CAME
TO COOKING- IT'S
TRUE HE WAS A
GENIUS BEYOND
COMPARE...



ENTER AN
ALCHEMIST. DU
I'LL SHOW YOU
RIGHT OFFA
THAT YOU'RE
NOT RIGHT!

RIGHT NOW THE
JAPANESE
COOKING
WORLD IS
SHAKING IN
TERROR!



DO YOU
HAVE THE
CONFIDENCE
TO WIN,
YOUNG
-ALERT?

AGAINST
SUCH A
PERSON...

THERE WERE
PERHAPS ONLY
ONE, MAYBE TWO
OTHER CHEFS IN
MY ENTIRE COM-
PANY WHO COULD
WORTH TO MATCH
HIM.

OF COURSE
HE WAS OLDER
THE PROBLEM-
ATIC MAN
BUT...



THIS IS A TAKE-
OUT BREAK FROM
THE RESTAURANT
THAT HAN CHANG
LEARNED!

TODAY, I
BROUGHT
THIS ...



YOU WILL SEE
WHAT KIND OF
GENIUS THAT
MAN IS!

IF YOU
TAKE THE
TRUTH
YOU WILL
UNDER-
STAND...







ALRIGHT,
I'LL
TRY IT



TAKE A
BITE AND
SEE HOW
IT IS!

WELL,
IT'S
DONE!



THE KNIFE Cuts
RIGHT THROUGH IT
LIKE THERE'S NO
RESISTANCE!!

IT'S SO
TENDER!!



AND... JUST
LOOK AT ALL
THAT JUICE!!



ARE YOU
SARCASM?



AMAZ-
ING!!



THIS
IS...!!





ONCE YOU
HEAT IT ALL
UP THE JUICES
FLOW OUT AND
SOAK INTO THE
BEEF IT

THE
NATURAL
JUICES
PRESENT
IN THE
BACON



THE JUICE IS
FLOWING NOT FROM
THE BEEF ITSELF
BUT FROM THE
BACON WRAPPED
AROUND IT!!

THAT'S
CORRECT!!



THEN
THERE'S
THIS!!



USING THIS, IT'S
POSSIBLE TO DRAW
OUT EVEN MORE OF
THE NATURAL
JUICES!!

IT'S LEACH
BUTTER FORMED
INTO A TUBE
SHAPE!!



WITH THESE
TWO TRICK CARDS
IT'S POSSIBLE TO
BRING OUT THIS
MUCH JUICINESS
EVEN FROM
THE LEANEST
STEAK!!

THE
JUICES FROM
THE BACON
WRAPPED
AROUND THE
STEAK AND
THE LEACH
BUTTER!!



AMOUNTS TO LITTLE MORE THAN BOO-YENT

AND NOT THE COST FOR THE INGREDIENTS IN A MASTERPIECE LIKE THIS...



USING THE NATURAL ACIDITY OF THE PULP HE WAS ABLE TO TRANSFORM THE MEAT!

YOU ARE BAKING SOMETHING FOR YOURSELF, BUT IN PREPARING THIS KATSUWA USED PAPAHA JUICE



AND AS FOR THE TRADITIONAL...



YOU CAN USE HIS IDEAS TO YOUR OWN ADVANTAGE!

WELL, HAVING BEEN HIS HUSBAND...



THIS MAN IS GARY THE REAL DEAL!

SO YOU SEE...



WHAT DID YOU SAY?

WHA...



AFTER ALL, THERE'S A HUGE PLAN IN HIS METHOD!

BUT, I'M NOT GOING TO USE HIS IDEAS...



AT FIRST GLANCE IT LOOKS LIKE THE PERFECT PLAN

YES... IT'S TRUE HE'S GOT SOME AMAZING IDEAS

NO MATTER HOW YOU
USE THE BACON, IT
WILL ALWAYS MESS
WITH THE FLAVOR OF
THE BEEF'S NATURAL
JUICES FROM THE
STEAK!

THE MEAT CAN
COME FROM ANY,
WHICH STILL COMES
WITH THE GOOD FLAV-
OR! BUT THE BACON
COMES FROM PORK,
IT'S COMPLETELY
DIFFERENT!

IF THE JUICE
OF THE STEAK
DOESN'T HAVE
THE FLAVOR
OF BEEF IT'S
NO GOOD!

IT'S THE
TASTE
OF THE
JUICES!



NOW I
KNOW
WHAT
IT IS!

I WAS JUST
THINKING
THAT IT WAS
SOMETHING
DIFFERENT!



THEN
HOW WOULD
BE ABLE TO
KIND-OUT
PLURITY OF
JUICE FROM
BEEF

IF IT WAS
A BIG, PATTY
STEAK...



HOW DO YOU
PLAN TO SOURCE
JUICE FROM BEEF
THAT HAS NONE?

BUT THE STEAK
YOU'LL HAVE TO
USE IS LEAN
BEEF WITH
ALMOST NO
FAT!



IM-
POSS-
IBLE!



THERE'S
NOT TO BE A
WAY TO GET
THE JUICE
FROM THE
BEEF
RESULT...

IF YOU'RE
MAKING A STEAK,
YOU'D GO TO
GET THE JUICE
FROM THE STEAK
RESULT!











WELL, SHAM-GAURU IS A TYPE OF JAPANESE MEAT PAPER... BUT IT'S THE THINNESS OF THE MEAT IN SHAM- GAURU THAT LETS THEM







JUST HOW DID YOU MANAGE TO MAKE IT THIS BIGGY?

THAT TOUGH, LEAN BODY...



IT'S COMPLETELY DIFFERENT FROM THE ONE YOU MADE BEFORE!

JUST LOOK HOW JUICY IT IS...!



TAKE A LOOK AT THE SIZE OF THAT BITE!



THE BIGGEST IS IN THERE THE BIGGEST I SAID!!

EH-EH-EH



THE SIZE...!!

I STUCKED UP
THE THIN-SLICED
GUFF IN LAYERS,
WITH SOME FAT IN
BETWEEN EACH
LAYER!!

YEP!!



MELTED AND
HELPED TO DRAIN
OUT THE JUICE
FROM INSIDE
THE GUFF!!

AND, WHEN I
COOKED IT THE
FAT I PUT IN
EACH LAYER...



NO,
IT'S EVEN
BETTER!!

WITH THIS
YOUR STEAK
IS JUST AS
GOOD AS THAT
LIGHTENED
STEAK...

YOU'RE IN-
CREDIBLE,
HOUSEH...!!

AMAZING!

THE TEND-
ERNESS MEAT
GOT WAY
MORE TENDER
THAN THE
THICK STUFF
EVER DID!

AND, WHEN
I PUT IT IN
THE BURNING
BOWL, TOO!



HEHE

JUST YOU WAIT
KONSHI! I'LL
BEAT YOU DOWN
WITH THIS STEAK
OF MINE!!

ALRIGHT, WITH THIS
I'VE MASTERED
THE TENDERNESS
AND THE JUICINESS
OF THE STEAK!
I'VE MADE THE
ABSOLUTE PER-
FECT STEAK!!

これがStudioSIDだ!!

(Something Is Different)
for _____

生人(生人)と
てんりく(天理)が
しんりく(神理)と
てんりく(天理)と
てんりく(天理)と
てんりく(天理)と
てんりく(天理)と



五、



✶ ✶ ✶



100



异果木香



正史



29-味子

CHAPTER 19 A PLATE THAT WON'T GET COOL





THE
CONTENT
IS FINALLY
TOMORROW
...!

MY DEEP
UP LAYER,
NOW HAS
BECOM PERFECT

THE
USED SA-
KING-ROCK
TO SOFTEN
UP THE
TENDER MEAT

AND THEN I
SLICED THEM
UP REALLY THIN
AND PUT FAT IN
BETWEEN EACH
LAYER

WITH THAT
EVEN THAT
SUPER LEAN
MEAT WOULD
ABLE TO TRANS-
FORM INTO A
JACNY STEAK!

A GOOD
SAUCE
TO GO
WITH THE
STEAK!

NEXT
I NEED
TO THINK
OF...



THE JUICE
FROM THE BACON
WRAPPED AROUND
IT MADE A PER-
FECT SAUCE

THAT
LEMON BUTTER
WITH PARSLEY
AND...



FOR THAT
LIMITED
STEAK THAT
LOOKS
NATURAL
MADE...



TRY
THAT YUM
OUT!

ALRIGHT,
FOR NOW
I'LL...



IT SEEMS
HAVE SAUCE
ALREADY ON
IT BUT...



253, 100,000,000



LOOKS
LIKE
IT'S NO
GOOD



...HMM...



PLUS THE
LEMON BUTTER
DON'T MATCH
VERY WELL WITH
THE JUICE FROM
THE MEAT...

IT WOULD
FINE FOR LEMON
MEAT WITH NO
SAUCE OF ITS
OWN BUT...

FOR MY
STEAK, THAT
HAS ITS OWN
JUICE IT WOULD
BE THE WHOLE
THING TOO
OVERKILL!



JUST
WHAT KIND
OF SAUCE
WILL GO
WITH IT?

FOR THIS
STEAK OF
MEAT...



THIS ONE'S A COR-
NISH BROWN
AND BOY SA-
STEEN STYLE
SAUCE!



THIS ONE'S A
CREAM
SAUCE



AND...THIS ONE'S
A TOMATO
SAUCE!



MUSH-
ROOM
FLAVOURED
SAUCE?

THIS ONE'S A
MILKION SOUP
AND



...WHAT
KINDS OF
SAUCES
ARE TH-
ESE?

OH MY,
YOU'VE
MADE SO
MANY DI-
FERENT
SAUCES



SO NOW
COULD YOU
HELP ME
WITH TASTE-
TESTING
NOW?

I'M TRYING
TO FIGURE
OUT WHICH
SAUCE OF
THESE DOES
BEST WITH
MY STEAK



LET'S
TRY OUT
THE BEE-
HIVE SAUCE

GO
FIRST
OF ALL







SO THE REFRESHING
TASTE OF THE
SALMON RASBERRY
IS WHAT WORKS
HERE!

HEE



WITH
THIS SAUCE
IT BECOMES
REALLY EASY
TO EAT!

THIS STEAK
WAS A LITTLE
TOO GREASY
TO BEGIN WITH
BUT...



THE OLDEST
A SALMON
RASBERRY GETS
THE RECIPE
THE WAY IT
TASTES!

IT'S GREAT!



WHY
DON'T
YOU LIKE
AN AGED
SALMON?

IF YOU
WANT TO
TASTE SOMETHING
THE SALMON
TASTE OF THE
RASBERRY...



IT'S A
LITTLE TOO
SHARP OF
A FLAVOUR,
HAYES!

BUT,
THAT
IS...



IT'S NO
GOOD IF IT'S
TOO SHARP AND
BROKE UP COVERING
UP THE FLAVOUR
OF THE
STEAK BUT...

IT'S GOOD
THAT IT COVERS
UP THE
GREASY FLAVOUR
OF THE
STEAK BUT...

WITH OLD DAI-
KON RADISH
IT DOESN'T
FEEL FRESH!
THE SAUCE
GETS ALL
DRIED OUT!

IT'S
NO
GOOD
—!!

BUT...

THE
DASH-
ING IS
GONE



THE
DASH-
ING IS
GONE!

YEAH!



YOU
GONNA
COME
PLAY BA-
SEBALL
??

HEY,
YOUN-
DER!

JUST
WHAT AM I
SUPPOSED
TO DO...?

BUT IF
I USE AN
OLD DAIKON
IT LOSTS ITS
FRESH FLAVOUR
AND THE SAUCE
BECOMES DRY

IF I
USE A NEW
DAIKON EVEN
THE FLAVOUR IS
TOO STRONG
AND OVERPO-
WERING







526, 526



100. Frank



101. Pao



102. Whis-wh



103. Pao



THE
SECRET
IS RIGHT
HERE!!

WHAT
KIND OF
TRICK DID
YOU USE,
WHIS-IT?

JUST
NOW...

WITH THIS
I CAN KEEP
JUST THE
YOLK OF
THE EGG!!

IT'S
AN EGG
SEPARA-
TOR!!





DR. TREAT





AND THIS IS
THE REAL
WAY TO MAKE
A PERFECT
YOUNG
STEAK!

AND WHILE
IT'S STILL PERIOD
HOT I CAN SERVE
IT TO THE CLUB
TOMORROW!



TO SERVE
THE STEAK
I'LL USE THIS
SPECIAL PLATE
THAT I'VE
HEATED UP...

075. Shun-ichi

076. Shun





WITH
THIS I'LL
DEFINITELY
WIN TORAO-
KID!!

YES!!



EVERY-
THING
IS SO
DELICIOUS-
FULL!!

EVERY-
THING...



YOU
GET THE
FRESH,
HOT TA-
STE...

ONCE
THE PLATE
THE STEAK
IS ON IS
SO HOT



AND THE
RAUGH
GRILL FITS
PERFECTLY
WITH THE
STEAK

AND THE
STEAK IS
NICE AND
SOFT THANKS
TO THE BAK-
ING BOUL

PLUS
THE HOT
GRILL GETS
LOTS OF
DELICIOUS
JUICE...

500 Yen



WE'LL
SELL DELICIOUS
STEAKS TO EVERY-
ONE FOR THE
CHEAPEST PRICE
AROUND!

ONCE
WE GET A
YEAR'S WORTH
OF MEAT WE'LL
HAVE A BIG
VICTORY
SALE!!



THE
TASTE OF
THE SAUCE??
OR SOME-
THING ELSE
??

...
WHY??
WHY NOT
GETS WEAK-
ER??



IT WAS
REALLY
DELICIOUS
AT FIRST
BUT...

NO...
IT'S JUST



THE
TASTE
GETS A
LITTLE
WEAKER

AS
THE
COOK
DIES...



BUT
WITH THAT,
THE STEAK
I PUT THE
SAUCE ON
GETS COLD
FASTER...!!

I SEE...
IF I WAS
USING A HOT
SAUCE IT WOULD
BE FINE, BUT THE
DARKON BARBECUE
SAUCE IS MEANT
TO BE SERVED
COLD...



IT'S
GOTTEN
COLD...



I THINK
THE REASON
IT GETS WEAK-
ER IS...
I SEE...!

NO,
THE MEAT
AND SAUCE
WILL TASTE
FINE



SINCE
IT'S GOTTEN
COLD... HALF
OF THE FLAVOUR
SEEMS TO HAVE
GONE!

IT'S
THIS
PLATE!!





I'VE GOT
TO MAKE THIS
PLATE EVEN
HOTTER...IT

AL-
RIGHT,
IF THAT'S
HOW IT
IS THEN



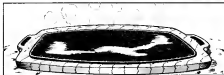
IF I BURNED
IT NOT THE
BURNED MEAT
WOULD LOSE ALL
ITS FLAVOUR AND
THE TASTE OF
THE SAUCE WOULD
BE ALL WRONG

BUT
THERE'S
NO WAY I
CAN HEAT
UP THAT
SAUCE



IT'S
GOTTA BE
THIS STEAK
PLATE!

IF I'M
GONNA
CHANGE
SOME-
THING



IF I
MAKE THIS
PLATE TOO HOT
IT'LL BURN THE
STEAK AS SOON
AS I SET IT
DOWN!!

NO
GOOD
IT







BUT IF
YOU HAVE
SOMETHING
THAT THICK
YOU CAN'T
LIKE IT AS
A PLATE
BROTH?



MAINE
IF IT WAS
THICK THE
STORY
WOULD BE
DIFFERENT

IF ITS
HARD OF
BORN IT'LL
ALWAYS
COOL OFF
THE SAME



WE CAN'T
MAKE SOMETHING
LIKE
THAT

A PLATE
THAT NEVER
GETS COOL?



YOU'RE
RIGHT

HA...
HEHE



I GUESSED
IT'S NOT
GONNA
BE THAT
EASY...

NO
GOOD
HON...



I'M NOT
REALLY
IN THE
MOOD

SD, 3-10-1991



WANT
A NICE
SWEET
POTATTO?

HEY,
LITTLE
MAN OVER
THERE



SWEET,
SWEET
POTATTOES

WANT
SWEET
POTATO



ALRIGHT,
I'LL
WASH
YOU UP A
NICE
BIG
ONE

SD, 3-10-1991



THIS
ONE'S
NICE
AND
BIG



ALL
NOT
NOT
NOT!

3-10-1991



800, 1000



THIS'S
IT!!





HERE,
IT WAS
FROM THIS
STEAK-RO-
STER RO-
TATION!



BUT THIS IS
SUCH AN
AMAZING
IDEA...



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IT'S THIS
SPOT HERE!!
THIS SPOT HERE
IS THE SECRET
BEHIND A PLATE
THAT NEVER
GETS COLD!!



ALRIGHT!!
IT'S COMPLETE!!
MY PERFECT
STEAK PLATE!!



三味子

CHAPTER 20 - COOL SAUCE





WHAT ON EARTH IS THAT GUY? THERE USED TO BE...

IT CERTAINLY HAD A VERY EIGHT HOURS BUT...

THIS IS A PLACE THAT WON'T EVER GET SLEEPY?



WELL, IT REALLY IS ALRIGHT...

THIS PLACE...



THE PREPARATIONS ARE ALL COMPLETE! SO, NOW ALL THAT'S LEFT IS TO GET A GOOD NIGHT'S SLEEP!

TOMORROW'S FINALLY THE CONTEST!



THAT GUY'S THE WHOLE SECRET BEHIND THIS PLACE!

HAH



SO I'LL BE ALL ORIENTED AND TENDER BY TOMORROW MORNING!

NOW I JUST NEED TO LEAVE THE BEST RECORD-WE KILLED SOME OTHER...





SCARY
FOR MEHO
LARRY PLEASE
LET ME PARTICI-
PATE TOOT

BECAUSE
ALL THE
AUTHORITY
VOICES OF
HONOR
BARELY!!



THAT
BOAT



SHAME



WOW...
I OVER-
HEARD!!



WOW
WOWOW
WOWOW
WOWOW
WOWOW

THIS
IS NO
PLAYGROUND
FOR CHILD-
REN!!



JUST
WHEN DO
THESE PEOPLE
BECOME AN
ADULT!!

FORGIVE ME



THANKS!!

WELL
THANKS
BUT IN YOUR
POSITION...
YOU...

YOU'RE
STILL
FINE





IT'S NOT MORE
THAN HALF THE
BATTLE IS IN THE
PREPARATION OF
THE MEAT



THE
PREPARATION
OF THE MEAT IS
DONE, NOW ALL THAT'S
LEFT IS FOR THE HEAD-
HORN OF THE MATCH
TO BE COOKED

ALREADY
THE MATCH
IS READY



BUT I
WOULDN'T
WANT ANY
STONES EVEN
NEARER TO
POSSIBLE THE
MATCH ONLY

THE
TENDERNESS
OF THE MEAT
IS ONE OF THE
MAIN POINTS
IN A MATCH



WITH THE
SOFT OF A
DUNNO I'VE MADE
THEY TASTE LIKE
MEAT AND A
SLIGHT TEND
TENDENT

JUST
LOOKET SEE
HOW TENDER
THE MEAT
IS



HEHEHEHE
LA LA LA





AND...



DO THEY
SOFTENED THE
MEAT UP LONG
ENOUGH ONLY

I SAID...



NOT BAD!

FOR A!



DO
THAT THE
EXTRACT FROM
THE VEGETABLES
WOULD SOFTEN
UP THE FIBRE
OF THE
MEAT!

HE
HAD IT
WRAPPED UP
IN CORROD
VEGETABLES



TO
GARNISH!



AND
TAKES TWO
GARNISH!

BUT
IT LOOKS
LIKE THE
ONLY CHEF
WE'VE
FOUNDED
OUT A
WAY



LOOKS
LIKE IT'S
ONLY THOSE
OTHER TWO
SHOPS- AND WE
TWO HAVE ANY
CHANCE OF
WINNING
AT ALL!"

IT'S
AS IF
THEY HADN'T
EVEN REALIZED
HOW BIG
THIS BATTLE
IS TRULY
SERIOUS!"

TRYING
TO FIGHT
THE ARMY TROOPS
WITH A TENSERBOSH
WITHOUT TRYING
CAPTURING
FIRST!"

THE
OTHER
SHOPS ARE
ALL THE
SAME



HOW
DID A
POOR LAD
MANAGE
TO GET HIS
ARMS SO
SOFT?"

JUST
HOW
TENDER
IS THAT
ARMS?"

WHAT
THE
...?

WHAT?



POKE



That's weird.



THE
AMOUNT OF
JUGOS??

THEN,
HOW ABOUT
THE ONE ROBERT
POUT IN A
STEAK...



JUST
WHO IS
HE...!!?

THEE PEE...



JUST
WANT KIND
OF PLUM
DO THEY
WANT??

NOW
ABOUT SALMON??
OR CHICK?? AND
TRUTH KITT?



BETWEEN
THE BACON AND
THE LEMON BUTTER
OF THE SALAD EVEN
THE LAMB MEAT
WILL PUT OUT
PLenty OF
JUGOS??

BY
STEAK, THE
BACON FRIED
STEAK, IS
DIPPED
WITH
JUGOS??





THE
ONE WHO
SHOULD STAY AT
THE LOOKING
MOUNTAIN!

I THINK
I'M THE ONLY
ONE WHO
WAS LEFT
AFTER
ALL!



LA-OH
AND BLANK
AREN'T COMING A
TENDRILY DON'T
HAVE ANY PLAN FOR
HOW TO GET
JACK OUT OF
THE LAUN
MOUNT

JUST
LOOK!
HOW'S
FIGHT!



WHAT
ARE YOU
GOING TO
DO...??

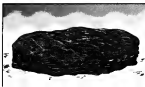
WELL,
FIGHT...!!

※ A Japanese dish where you fry breaded meat with sauce. It's not it.

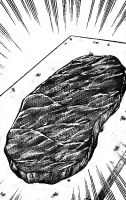


IS
HE PLANNING
TO BITE
THAT...
WITH
IT??

HE'S
NOT CUTTING IT
INTO SLICES
THAT THING!



SLICE





IT
REALLY IS
JUST A BATTLE
BETWEEN
TASTE
THEORY



POURCH
...



LET'S
SEE WHOSE
SAUCE IS
BETTER!!

THAT'S
LAST OF
ALL...



DID WE
USE TOO
MUCH TO
GET THAT
COLOUR?

PEOPLE
DARKEN
BROWN
SABOTS?



I WAS
JUST GOING
TO GRAB A
LITTLE ON FOR
THAT AND
GIVE IT
LIKE THAT



WOAH
WHAT
DO YOU
MEANT

WOAH
TELL ME YOU'RE
GOING TO PUT THAT
SAUCE ON JUST
LIKE THAT?



AND
WITH THE
EGGS BEAT IN
IT COVER UP
THE SPONGING
OF THE
BATTER

I WAS
THE REFRESHING
TASTE OF CARROT
TO GO WITH THE
LARGE AMOUNT OF
JUICE FROM
THE STEAK



... BUT
BUT!

WELL
GIVE
ME!



WHAT
DID YOU
SAID?



WOAH?



THAT
SAUCE WAS
A REAL POINT
THAT'LL RUN
EVERYTHING
FOR YOU!

YOU
REALLY ARE
JUST A KID
AND HERE I
THOUGHT YOU
WERE BETTER
THAN THAT!



WAAAAH!!!

ALL...



JUST FOR
TRY MAKING
THAT COLD STEAK
LIKE YOUR
STEAK?



YOU'RE
ABOUT TO
TURNING A
COMMON SLACK
WELL ADD A
GREAT ESSENTIAL
FLAVOR TO THE
DISH



THE
LIFE OF A
STEAK IS IN ITS
HEART! IT'S ONLY
GOOD IF YOU SAY
IT WHILE IT'S
STILL PINK!
HOT!!

LISTEN
UP, KID!



JUST
WHAT ARE
YOU SAYING
TO, KID?



IF
YOU TRY
TO EAT THE
PLATE TOO MUCH
TO KEEP IT WARM
YOU'LL RUIN
THE STEAK!

AND IF
YOU TRY TO
HEAT UP SLACK
LIKE THAT
YOU'LL LOSE
THE FLAV-
OR OF THE
DISHON!



COLD
STEAK MAY
BE WELL BE
UNDERST!

THE
STEAK, AND
THE PLATE IT'S
ON, WILL COOL
OFF IN NO
TIME!



AND
I'VE ALREADY
GOT A PLATE
THAT SUITABLE
TO ME, JUST
THAT!

ALL
I NEED
IS A STEAK
PLAYER THAT
NEVER GETS COLD,
JUST LIKE A
HOTPLATE



WHAT
THE DECK
IS WITH THAT
CRACKY
PLATE!!



YOU
BETTER GET
ON IT BECAUSE
FIVE PORTIONS
OF STEAK CAN
TAKE ABOUT A
HOUR!!



JUST
LIKE YOU
SAID, IT'S BEST
TO HAVE MORE
THE PLATE IS
BIG AND
WIDE!!



EVERY
SHOP SHOULD
BEGIN FRYING
THEIR STEAKS
NOW!!

ALRIGHT
EVERYONE,
JUST TEN
MINUTES
LEFT!!



WHILE
YEN STEAKS
ARE STILL HOT
BETTER RUN
'EM UP HERE
TO THE JEWELRY
AS QUICK AS
FEARS!

THAT!



FROM
UNDER ON OUT
LET'S SEE WHAT
THE JAGGED
TURNED!

ALREADY
EVERY SHOPS
STEAM APPEARS TO
BE FROST LEFT



JUST
LOOK
AT YOUR
STEAK!

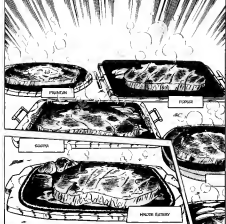
LOOK!



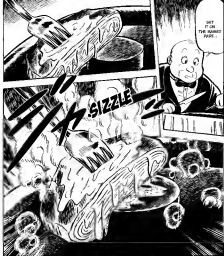
HEY!
JUST WHAT
KIND OF TRICK
DOES THAT PLATE
OF YOURS
HAVE!

REHOBAB









227-味子

Chapter 21 A Challenge of Cooking Styles





NEW RELEASE









618, 619



620, 621 (continued)



ONLY THE
SACKS THAT
CAN SATISFY
THE JUDGES
WITH A SINGLE
TASTE WILL
BE ABLE TO
MOVE ON!

THIS IS
A BATTLE
DECIDED IN
A SINGLE
BITE...

WITH JUST
A TASTE OF
THIS FIRST BITE
IT LOOKS LIKE
MANY SACKS
HAVE DECIDED
OUT OF THE
SEMI-FINALS!

LOOKS
LIKE EACH
JUDGE HAS
BEEN ABLE
TO SAMPLE A
SINGLE BITE
FROM EACH
OFFERING!

NOW
THEN



HOW MANY
COOKS
REALLY
THROW

WITH
THAT IN
MIND, THE
THROW

ANY COOK
THAT COULDN'T
SWALLOW THIS
SINGLE BITE
WOULDN'T BE
WORTH
PARTICIPATING!

THROW-
ING IT, OF
COURSE, THE
MOST ESSEN-
TIAL OF
REASONING
FOR A GOOD
THROW!

FOR THIS
FIRST BITE WE
WERE FOCUSING
MOSTLY ON SEE-
ING HOW THOSE
THE STRONG
WERE

WELL
TAKE
EVERY
ONE

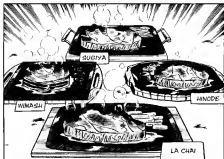


ALL RIGHT

EVERY
SHOULD
ONE OF
THESE

SO
THAT
- 11







GLORIA
WAAAA!



LA OAO
RESTAURANT!



AND
HINDER
BATTERY
IT



WAAAA
RESTAURANT!



THE
FIRST
ROUND
OF
JUD-
GING IS
OVER!!



HE CAN
DO IT!
HE CAN
DO IT ALL
BY HIM-
SELF

WEE! THE
BOY FINISHES
OVER BY HIS
MAGIC!

EH
IT

OF
COURSE
HE CAN!

THAT'S OUR
YOUNG-PLUM
HE EASILY CLEAR-
ED THE FIRST
ROUND





FIRST
UP IS L.I.
CHAM RESTAURANT

LET'S
FOUR ON
EVEN MORE
EXCITEMENT

ALRIGHT,
LET'S MOVE
ON TO
THE NEXT
ROUND

ONE PAGE/THREE PAGES



THIS
ROUND,
LET'S SEE
HOW THE
TASTE JUDGE
WENT!

THIS
ROUND IS
SURELY PAID
FOR ITS
SPECIALTY, NO

ONE PAGE

ONE PAGE





BUT...
WITHOUT THE
MEAT JUICES
ALL YOU HAVE
IS THE BITS
OF THE MIS-
TAKEN!

IF YOU
COULD MIX
THIS MUSTARD
SAUCE WITH MO-
RE OF THE MEAT
JUICES IT WOULD
PRODUCE AN
EXCELLENT
FLAVOUR!



THE BITS OF
THE MUSTARD
IS MUCH TOO
STRONG FOR
THIS STEAK
!!

BUT...



AND
THE SAUCE
CERTAINLY
IS VERY
UNIQUE

THE
MEAT
IS SO
TEND-
ER!



LIFE
TASTES
JUST SO
GOOD!

TO MAKE
THIS MUSTARD
SAUCE TO LIVE
THE BEST SHOULD
HAVE FOUND A
METHOD TO MAKE
THE MEAT JUICES
DRISS!



HIS STEAK
HAD A BLUE
CHEESE SAUCE
WITH FRIED PO-
TATOES ON
THE SIDE!

WELL,
NEXT
UP IS...
SUSHI!!



LIFE
TASTES
SO GOOD!



YES!



BY: DICK



YES... BUT!!



AND THE BLUE CHEESE SAUCE MAKES UP FOR THE LACK OF FAT IN THE LEAN MEAT



THE MEAT IS TENDER

BY: THE ARTIST



PASSING PAST POT-TOCHES UP WITH JUICE-LESS MEAT IN JUST A SCOOP FOR HIGHLIGHTS

AND JUST LOOK AT WHAT IT'S PASSING WITH!



SO THE OVERPOWERING SCENT FROM THE BLUE CHEESE JERKED-UP THE NOSE AND MAKES IT DIFFICULT TO EAT!

THERE IS A DISTURBING LACK OF JUICE FROM THE MEAT



AAAA...



WELL, JACOBO... PLEASE!!

IT'S NO GOOD



BUT SINCE THIS IS LEAN MEAT THE ONLY THING THAT SHOULD HAVE LOOKED FOR A MORE FITTING METHOD!

HOW IF THIS WAS A FATTY, MARBLED MEAT THEN THIS PLANTAIN WOULD HAVE BEEN EXCELLENT



000000



0000000000





IT JUMPS
UP FOR
THE HEAT—
THE FAT
ON THE
MEAT

THIS
BACON
WREATH—
ING IT



THIS



THIS
LEMON
BUTTER
SAUCE

AND



IT'S
COMPLETELY
DIFFERENT FROM
THE OTHER MEATS
I'VE HAD ON BARTH
DID HE MORE LIKE
THIS... JUDY

JUST
LOOK!!
THERE'S SO
MUCH JUICE
FLOWING
OUT...



THEY'RE
HEATED!!

OH
MY!



OWES
THE STEAK
GIVE A LI-
GHT AND SA-
VEY FLAVO-
UR!!

AND
INSIDE,
THE QU-
ICKER PASTRY
THAT HE
JOINED



WITH THE
FLAVORS
OF LEMON
IT ADDED A
REFRESHING
TASTE THAT
IS EASY
TO EAT

THIS
AND THE
BACON IN
BOMBING
OUT ALL
THIS JUICE
AND



AND THESE
TOMATOES ON
THE SIDE



EX-04





THE STEAK
HAS A SPICED
BARBECUE SAUCE
WITH
CHESTNUTS ON
THE SIDE!

NEXT UP
WE HAVE OUR
YOUNGEST
CONTESTANT
FROM HADOO
BATTERY



IS IT
REALLY ANY
GOOD?

THE
STEAK

ONCE
AGAIN!
SUCH AN
INTERESTING
COMBINA-
TION!

A SPICED
BARBECUE SAUCE
WITH CHEST-
NUTS. HMM





IT'S
JUST AS
SOFT AS
BUTTERFLO
WESS!

THAT!



THE
TENDER-
NESS OF
THIS MEAT
...IT

OH...

NO! NO!



NOW IT'S
AS IF THE
STEAK WAS
FRESHLY
COOKED!

OH
MY...IT



THIS
STEAK WAS
DONE COM-
PLETELY
GOOD...

BUT,
BECAUSE
OF THE
COLD
SAUCE



JUST TRY
PICKING IT UP
AGAINST THAT
LITTLE TUBBY
ON THE PLATE

AS WE
PICK-
UP!



IT HAS
JUST AS
MUCH AS
WIMASH...
NO, I THINK
IT'S EVEN
JUICIER!!

AND
JUST
LOOK
AT THIS
JUICE
...!!



LOOKIT



JUST
HOW DID
HE PRODUCE
THIS MUCH
JUICE...!!

I DON'T
SEE ANY
THING
TROUGH!!



THIS
STEAK IS
MADE UP
OF THIN
SLICES...



1.800

Mr. Katag



YET
AGAIN
A SIMPLY
AMAZING
STRATEGY
...

SLICING IT
THINLY LIKE
THIS MAKES IT
EASIER TO CHU-
DERE THE MEAT,
AND AT THE SAME
TIME ALLOWING IT TO
PRODUCE SUCH AN
AMAZING QUANTITY
OF JUICE...



JUST
LOOKING
AT IT FROM
THE OUTSIDE
YOU'D THINK
IT WAS AN
ORDINARY
STEAK BUT

INNOV-
ING THE
KIND OF
AMAZING
TRICK



WHAT A
DELICIOUS
STEAK...!!

— CHU-CHU-CHU-CHU—



AND THE
FLAVOUR
OF THE MEAT
JUST
MELTS IN YOUR
MOUTH!!

I CAN'T
EVEN IMAG-
INE MEAT
MORE TENDER
THAN THIS...



"THIS HAS
GAINED THE SPIRIT
OF THE DUCHON
RICHTER, LEAVING
ONLY THE SWEET
FLAVOUR!"

"AND THE FLAVOUR
FLAVOUR
MUST COME
FROM SOME-
THING!"



"THIS
CALLED
D-UCHON
SAUCE!"

"AND
THIS..."



"PERFECTLY
LIKES THE
DREAMING
OF THE ONE
BE-FLAVOUR
MEAT JUICE!"

"THE LIGHT
FLAVOUR OF
THE SAUCE!"



"IT FITS
JUST PER-
FECTLY
WITH THE
STEAK!"

"SOUNDS
GOOD!"



100. New York



"THANK
CARDINAL!"

"AND"

100. New York



"WITH A VERY
EASTERN DUCHON
SAUCE, AND PUT-
TING THEM UP
THE WELL..."

"BEING
A WESTERN
ONE LIKE
STEAK..."



"...SOUNDS
GOOD!"



"モト
モト..."





HMM?
WHAT'S THIS...



LIKE THIS
THE SLIGHT BITE
AND LINGER FLAV-
OR YOUR FTS PRO-
PERLY WITH
THE STEAK

I WISH
IF THEY
WERE JUST
MEANS TO
REVEALS THE
OVERSTRESS
WOULD BE
OVERSTRESS



COOKED
WITH GAR-
LIC

THESE
ARE



WOW...!!



I'VE
NEVER
SEEN
SUCH A
COMBINATION
...

STEAK
WITH
PICKLED
PLUM...



TO THINK
HE COULD
PAIR PICK-
LED PLUM
WITH STEAK

IT'S
PICKLED
PLUM!



WOW...!!



COULD
IT REALLY
BE WITH
THE STEAK
...

COULD
THIS
REALLY
...



HE PREPARED
A REFRESHING
FLAVOUR AS A
PALATE-CLEANSER
TO FOLLOW UP THE
GREASY MEAT. WITH
THIS I COULD EAT
ANY NUMBER OF
THESE STEAKS!



YES, IT
ACTUALLY
FITS VERY
WELL!

WELL, I
NEVER!



PLEASE, I DON'T WANT TO...!



THE CHEF
HAS CREATED
A PERFECT
NUTRITIONAL
BALANCE ON
THIS SINGLE
PLATE...!

ALSO,
THE STEAK
IS AN ADD-
ON WHILE THE
POACHED
EGG IS IN
FLAVOUR!



EVEN
THE FINAL
BITE CAN
BE EATEN
WITH
JOY...!



WHAT A
DELICIOUS
STEAK THIS
IS...!

HOW
EVER...



EVERY BITE
IS ABSOLUTELY
PERFECT!! IT'S
GOING TO BE DIFFI-
CULT TO TRY TO
DECIDE BETWEEN
THE STEAK AND
THE JUICE...!

THE TENDER-
NESS OF THE
MEAT, THE MOU-
TH OF JUICE, THE
DELICIOUS SAUCE,
THE FITTING SOUS
AND THE WONDER-
FUL, COOKING
ARTIST...!



THAT?!

THAT'S
RIGHT!!



I JUST
CAN'T FI-
GURE OUT
WHAT THE
SECRET OF
THAT LITTLE
LUMP IS!

THE
PROBLEM
IS THAT



JUST
WHAT
IS ITS
SECRET
??



That...
that
never-
cooling
lump



NO
ONE CAN
HAVE A
SWEET TA-
STER THAN
THIS!!

IF ITS
FLAVOR
I HAVE
ABOUT 2%
CONFIDENCE
IN MY ST-
MENT!!



WHAT
ARE YOU
DOING!!

AHH,
YOU!!



THE FLOOR



JUST
WHAT IS
IT HIDING
...IT

THE
LOOP
ON THIS
PLATE



NOT
ANY
MORE

IT
WAS
...



A ROCK? WHAT THE HELL?!

WAIT,
A ROCK
IT



A...



ROCK
IT



SO HE
HAD A...
HEATED
ROCK UN-
DER THAT
LITTLE
LUMP!!

A
HEATED
ROCK
...IT



YOU
GOT THAT
RIGHT!!



SO I
FIGURED I'D
MAKE A HOLE
IN THE STEAK
PLATE AND PUT
A HEATED ROCK
IN THERE

ROCKS
CAN HOLD
HEAT WAY
LONGER
THAN METAL.
JUST LIKE
WATERS!



AMTOLIN-
DEAD...!



SO IF
YOU PUT THE
STEAK AGAINST
IT YOU COULD
EAT IT AT ANY
TIME LIKE IT
HAD JUST BEEN
COOKED!!

THAT WAY
EVEN IF THE
PLATE AND
STEAK COOLED
DOWN THAT
SPOT WOULD
STILL BE HOT
AND HOT!!



SEN, WUDOWDAHNN

SEN, WUDOWDAHNN



SEN, WUDOWDAHNN WUDOWDAHNN





THE SHOP WITH THE MOST POINTS ACROSS THE SCENE WILL BE DECLARED THE WINNER.

THE RESULTS WILL BE DECIDED ON FIVE POINTS: THUNDER-BOSS, JACKPOTS, PLAYS OF THE SAUCE, PLAYS OF THE BOMB, AND THE COOKING METHOD.



ALRIGHT! BRING DOWN THE ELECTRONIC SCOREBOARD!



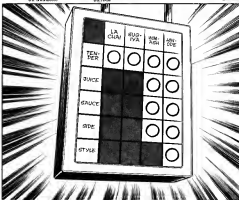
THERE'S NO WAY!!

THERE'S NO WAY ILL LOSE!!

AL- RIGHT!! JUST WHO IS GOING TO TAKE THE COM- PETITION HOME!!

NOW YOU'LL LIGHT UP A SLOT IN EACH SHOP WHERE A SHOP TA- BLED EACH TEST!!





THAT
KID DID
IT!!

IT'S
HINODE
BATE-
RY!!

UG-
YA

WIM-
ASH

HIN-
ODE



SP. INDEPENDENCE



CONGRA-
TULATIONS
KID!!

CON-
GRATU-
LATIONS







AND
TAKING
HOME
THE
REALLY
BIG
ONE
WAS
ONLY
NATURAL!

I IMAGINE
THE LAST
BITE OF KO-
SU STEAK
WAS QUITE
GOOD



THAT
WAS
REALLY
MOVING
THE JUD-
GMENT!

THAT
FEELING OF
WANTING THE
MEAT TO BE
HOT DOWN
TO THE LAST
BITE...



YOURSELF
STEAK COULD
BE LATER HOT
DOWN TO THE
VERY LAST
BITE!!!...



SO
YOU'RE
THAT FU-
ROURED
BOY
GENIUS
COOK!!

I
SEE

YOUR-
...!!

ADVANCE
YOURSELF



HA...?
I SUPPOSE
THIS
TIME IT
REALLY
IS MY
LOSS...!

THIS WAS
REALLY A
TEST OF
YOUR ABIL-
ITY TO RU-
IN OTHERWISE
GOOD INTO
SOMETHING
ELSE

IT'S
NOT
JUST
YOUR
COOKING
SKILL

I SUPPOSE
ALL "BAD"
REASONS
ARE TRUE



キコンテス
コンテスト



IT'D LOVE
TO MEET
YOU AGAIN
SOMEDAY!

RED...



SOMEDAY
I'LL BRING
YOU DOWN
IT

SOME-
DAY

BUT,
ALSO...
IT'S NOT
LIKE I
LOST TO
YOU



I'LL
REMEMBER
YOU

ALYOOOH
YOUUUCHI,
HEHE...



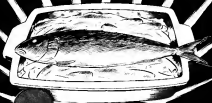
TREAT
ME TO
A STEAK
SOME-
TIME

YOU
DID IT
YOURSELF
!!

CON-
GRATULA-
TIONS,
YOUUUCHI
!!

美味子

Chapter 22 I Hate Little Fishies!





AND I HAVE
CONSIDERED THE
HISTORICAL BACK-
GROUND OF THE AREA
IS ESPECIALLY
ESSENTIAL.

IT'S IMPORTANT TO
KNOW THE FOLLOWING
POINTS IN ORDER WHEN
RESTAURANTS GO FOR
A BOTTING DRIFT.



IT'S THAT
FAMOUS
RESTAURANT
FROM THE
NEIGHBOUR-
HOOD.

WOULD
YOU A
LOOK...

WOW...



THE
FULL
MOON



IT'S A GREAT
CONCEPT FOR
RESTAURANT CAL-
LED IT WILL
LEAD TO A
VERY GREAT
ADVENT.

CALLING
MEAN BEFORE
THE RESTAURANT
WILL BE ITS
FULLY RESTO-
RED.

SOMEONE
THINKS THE
SCHOOL BOYS
WANT TO
TOGETHER AND
THINKS OF
IT CHILD-
REN.

YOU MUST
BE CAREFUL TO
MAKE SURE THE
CHILDREN ARE
GETTING A GOOD
BALANCE OF ALL
VEGETABLES AND
MEATS.



WOW...



WE HAVE
MACARONI
GRATED WITH
SARDINES.

THREE-
FOUR, ON
YOUR MARK.



THANK
YOU SO
MUCH!

WOW, IT
LOOKS SO
GOOD!



LET'S SEE
HOW THIS MEAL
TASTES TOGETHER
WITH OUR
SARDINES.

SO
NOW WE'LL
SERVE THE
GRATED MEAT
WITH IT TO
OUR GUESTS.



FOR A GOOD-
FRIEND CHILD, THIS
IS THE PERFECT
END-OF-WINTER
MEAL.

SARDINE
BONDS ARE
A GREAT
SOURCE OF
CALCIUM.

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IT'S
BETTER
WRITE
DOWN THE
RECIPE.

WOW,
IT LOOKS
LIKE IT
REALLY IS
DELICIOUS.



WELL, A
LOAD OF CRAP!

SO THE
COLLECTOR CAN
ENJOY EVERY
BIT OF THE
CALORIE-RICH
FISH SCIENCE!

ESPECIALLY
THE FISH. THE
COLLECTOR'S
GARDENS SAY-
TO, THEY WERE
SOFT AND SOFT.

... YOU
WILL HAVE
NO PROBLEMS
EATING THE
GARDENS. THEY
WILL BE
SOFT.

WHEN
YOU ADD
THEM TO A
TASTY
SAUCE LIKE
THIS...

"COOKING
IS ALL ABOUT
FLAVOR! IT'S
ALL ABOUT HOW
IT TASTES IN
THE MOUTH. YOU'RE
ALWAYS GOING
TO BE."

"YOU
CAN'T
EAT THAT
WITHOUT
HAVING
TASTED
IT."

"EATING
ISN'T LIKE
TASTING!"

"TASTING
ISN'T LIKE
EATING..."

... NO
WAY
A KID
WOULD
THINK
THAT'S
TASTY!

THE ADULTS
HOW SOFT
YOU MADE
THEM, BONES
ARE STILL
BONES!

LITTLE
FISH LIKE THAT
FULL OF TONES
AND SOMETHING
IN YOUR MOUTH
MORE THAN
ANYTHING!

Oh, that's not too bad.

... BUT...

I'VE GOT
PROOF!

HE'S TOO
WEAK FOR
ANYTHING
ATHLETIC. SO
HE'S ALWAYS
PLAYING IN
THE CLASS-
ROOM ALL BY
HIMSELF

THAT KID
IS NOTHING
BUT SKIN
AND BONES
IT

HE'S A
WIMPY
AT MY
SCHOOL!

THAT
OLD LADY'S
KID...



ONE PAGE

ONE PAGE ON THE LEFT

WELL,
SAY UP

DON'T
WALK BACK
ON KIDNEY
ABOUT RE-
WARDING OUT
I'LL JUST
DOOR MORE
IF I NEED
IT



THEY HAD
TO C ILL IN
JAPANESE
AND THERE
WAS A RED
SCARF



THE OTHER
DAY HE JUST
FELL A LITTLE
AND PRONOUN-
CED A SCARF

THERE'S
NO WAY I
CAN TRUST A
TAXI AND
SURE

THAT LADY
CAN'T EVEN
TALK CASE
OF HER OWN
DAILY NATION-
TION







SHE'S ALWAYS BUSY SO SHE DOESN'T GET HOME UNTIL REALLY LATE!



ACTUALLY IT'S BEEN A FEW YEARS...



OH MY



YEAH! ANITA!



ONE OF THE LADIES THAT'S STUDYING NUTRITION LOVES MY MOM MAKING IT FOR ME.





M...
MOM!!



I'LL KEEP
COOKING UP
A STORM!

THEN
YOU SHOULD
JUST GET UP
AS MUCH AS
YOU WANT
HERE!



ITA, Teller



I DON'T
WANT YOU
TO EVEN
TASTE THE
FOOD MADE
HERE!

WHAT
AN UNSE-
NUARY
PLACE!



I WENT
THROUGH
A LOT OF
TROUBLE
MAKING YOU
A PERFECTLY
BALANCED
DET.

DON'T
YOU DARE
EAT ANY-
THING MADE
IN A FILTHY
BATTERY
LIKE THIS!



FOR MY
OWN SON
TO GO TO
A PLACE
LIKE THIS
DAMAGES
MY PRIDE
AS YOUR
MOTHER!!

YOU DON'T
KNOW UP
YOUR EYES
AFTER IT GOT
BURNED AND
HERE I FIND
YOU IN A
PLACE LIKE
THIS...

BUT YOU'RE
FORGETTING
THE MOST
IMPORTANT
THING ABOUT
FOOD!!

YOU MAY
BE A FAMOUS
FOOD RESEA-
RCHER OR
WHATSOEVER,

DO YOU
HAVE SO-
ANYONE
YOU WISH
TO EAT?

HOW
ABOUT
JUST A
MINUTE
?

AND YOU,
PLEASE
DON'T TRY
TO FEED
STRANGE
THINGS TO
MY ONLY
SON!

YOU DICH!!

WHAT
DO YOU
SAY...?

SO, ARE
YOU TELLING
ME THAT YOU
CAN CREATE
FOOD THAT
HAS BOTH
DELICIOUS
FLAVOR AND
A HEALTHY
NUTRITIONAL
BALANCE?

LOOK AT
THIS CHILD
GETTING ALL
UPSET LIKE
HE'S SAYING
SOMETHING
PROFOUND...!

HEHA
HAHA
HA...!

HA
HA
HA...

IT DOESN'T
MATTER IF IT'S
ALL HEALTHY
OR WHATEVER
IF THE TASTE
MAKES IT IM-
POSSIBLE
TO EAT!!

THE MOST
IMPORTANT
THING IN COO-
KING IS THE
TASTE!! IT'S
ALL ABOUT
MAKING THE
BEST-TAST-
ING FOOD!!

SHOW
ME YOU CAN
MAKE A GAR-
DING MACHO-
KUN GRAMIN
TO BEST MY
OWN...

I WON'T
WASTE YOU
DO IT RIGHT
NOW... BUT
THESE GUNS
FROM NOW,
RIGHT HERE
!!

YOU
SHOULD
ALWAYS
TAKE
RESPON-
SIBILITY
FOR THE
THINGS
YOU SAY

I CAN
MAKE SO-
METHING WAY
TASTIER AND
MORE HEALTHY
THAN THAT
GARDING GRAM-
TIN YOU'RE SO
PROUD OF!!

...YOU
BET I
CAN!!



THAT'S
SOME
CONFIDENCE
YOU HAVE

PU
PU
PU



IL-
NET



...AG-
REDO?



BUT THE
ONE WHO'S
GONNA JUDGE
THE TASTE IS
TAKESH-KUN
!!

P
I
N
E
!!



THERE'S
NO WAY I'LL
LOSE TO THAT
PERSON!

JUST
LEAVE IT
TO ME!

BUT ARE
YOU SURE?
THIS TIME
YOU'LL BE
FACING A
FAMOUS
FOOD RE-
SEARCHER!

WELL, HERE WE
GO AGAIN.
THERE'S
JUST NO
CHANCE YOU
CAN COM-
PETE WITH
ME!!



THAT'S
RIGHT!

I'LL
DEFINITELY
MAKE A HEAL-
THY AND SU-
PER DELICIOUS
GRATIN THAT'LL
NEVER LOSE
TO HERE!!

SHE
WAS JUST
THINKING
ABOUT HOW
HEALTHY IT
WAS, SO SHE
DIDN'T PUT
ANY THOUGHT
INTO MAKING
IT TASTY...

THAT
PERSON'S
SARDINE
GRATIN...





DR. HOLEMAN.





HEY-
MAGAT
I WIKED
SPINACH
LEAVES
NOT!

YES,
I PUT A
SPECIAL
FACED-
DEBET IN
THE DOO-
GEE...

WIKED...

DELICIOUS
IT



LOOKS
LIKE
ON THIS
FOOD-
YOU'VE
FISHED
IT

WHAT A
DELICIOUS
PUM...!

THE BITTER VE-
GETABLE FLAVOR
OF THE SPINACH IS
GONE, AND ALL YOU
CAN TASTE IS A LIGHT
AND DELICIOUS
SWEETNESS...!

ABSOLUTELY
PUTTING
IT INTO
THE BAGA-
STONE LIKE
THIS...

SPINACH
HAS ALL
KINDS OF
IRON AND
CALCIUM
IN IT.

SO I AD-
DED IT INTO
THE MICH-
ROME SO IT'D
GO DOWN
EASIER!

BUT
THERE
WAS
A MID-
ALIVE
WHO
LIKES
IT...



BUT NO
MATTER HOW
GOFF YOU BOB,
THAN THE LITTLE
ONES IN
THE FISH WILL
GET IN THE
MAY AND MAKE
IT HARD TO
EAT...

I HEAR
SOME SARDINES
ARE
GREAT FOR
CALCIUM AND
ALL



THE
SARDINES
FOR THE
SARDINE
GAMES

NEXT
IS...



SOME WHY
TO MAKE THEM
EVEN GOFFER
AND EASIER
TO EAT...?

DO THERE
A WAY TO
MAKE THEM
EVEN GOFFER
FROM BY TOOL--
NOT?



I JUST
GOTTA DO
THIS!!



GOFF
TU



It's Depressing / It's / Depressing / Depressing



A JUMP-SCARE



WILL
EAT IT UP
WITHOUT
A SECOND
THOUGHT

EVEN
KIDS
WHO
HATE
FISH...



THE BONES
AND MEAT
OF THE FISH
ARE ALL
WIPPED UP IN A
PASTE LIKE
THIS...

IF I CUT
UP THE FISH
WITH A KNIFE,
THEN KEEP
CHOPPING IT
UP SMALLER
AND SMALLER
LIKE THAT,



AND IT'S DONE!!

NOW
I JUST
SPRINKLE
A LITTLE
CHEESE
OVER IT,
STICK IT IN
THE OVEN
TIL IT'S
JUST RIGHT



ADD
A LITTLE
BUTTER,
FLOUR
AND MILK
AND THAT'S
MY WHITE
SAUCE!!

NOW
I JUST
POUR
THAT
OVER
THE
MACA-
RONI



I HAVE
FOOD!



JUST
TAUGHT
MYSELF

I
KNOW
IT



YOU
CAN HAVE
A TASTE OF
MY SUPER
DELICIOUS
SARDINE
GRUYERE!

OH, I WAS
WAITING FOR
YOU. GOOD
THINK, I
JUST RE-
HEARD IT



I
BROUGHT
MY LITTLE
BIRD ALONG
JUST LIKE
YOU SAID

HEY,
YOU-
KNE!





001-00



002-000-000



003-000-000





Four-Letter Chinese First Name | Spoken Last



EASIER
TO EAT

HOW
THE HELL
AM I SUP-
POSED TO MAKE
SUDDO?



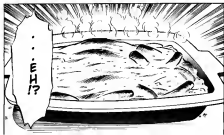
THESE
BONES
ARE WHERE
MOST OF THE
CALCIUM IN
SARDINES
COMES FROM!

... BUT
THESE BONES
ARE IM-
PORTANT!



AS SOON
AS THEY
SEE HOW
EASY THIS
ONE IS
ON EATING
IT!

NO MATTER
HOW MUCH
I WASH IT UP
UNTIL YOU
CAN'T EVEN
TELL WHAT
IT IS





WHA?

IN FACT THERE'S 9
OF THEM!! I
USED THREE
WHOLE FISH
IN THIS!!

HEHE-
DON'T
WORRY,
THERE'S
FISH IN
THEREY!

THIS
IS...

WHAHE
ON EARTH
IS THE FISH
IN THIS
FISH...!!

IT'S
JUST LIKE
NORMAL
GRUTIN,
BUT IT



WHERE
COULD
THE FISH
POSSIBLY
BE!!

WHAHE



THIS IS MY
SUPER SPECIAL
SHOON MACH-
KONI GRUTIN
THAT ANY KID
WILL HAPPILY
EAT!!

THAT'S
WHERE YOU'LL
SEE THE TRUE
STRENGTH OF
THE ALKROD
ALKROD
YORICH!!

美味子

Chapter 23 Kamakura Gratin







...GARDENS ...?





THAT'S
PROFIT!



THAT'S
GARDING FORT
STUFFED INSIDE
THE MACKEREL

INSIDE
THE MACKEREL
...



AND
SEASONED
IT WITH
SOME SALT
AND PEPPER

THEN I
COOKED
THAT
ALL



AND
COOKED
THE FISH
PARTS UP
NICE AND
TRY WITH
A KETTLE



I GOT
UP 3 WHOLE
GARDENS



BOO! Squish



THEN
I PUT THE
SOLE OF GARDING
SHOES INTO A
FREEZING BAG
AND COLLECTED
IT INTO THE
MACHINE!



THEN
WITH THE
PUPA MACHINE
I ASKED THE
MACHINE WITH
AN ESPECIALLY
WIDE NOSE



AAA!!



SO I'VE
FINALLY MADE
A DISH THAT'S
BOTH HEALTHY
FOR YOU AND
TASTES GREAT,
SO IT'S EASY
TO EAT!

LIKE
THESE GUYS
KIDS WHO HATE
FISH AND THEIR
LITTLE BONES
WOULDN'T KNOW
WHAT THEY'RE
EATING!!



EVEN
THOUGH
WE'RE A
BIG I THINK
THE FISHING
FOR GUILT

OH, YOU
LITTLE...!!





AND THERE'S
NO FLUORINE
TASTE TO
TALK IT

AND THE
WHITE SLICE
HAS A HIGH
WILD FLAVOR
AND A GREAT
BODY

AND THE WHOLE
YOU ASKED
TO THEM OVER
THEM A HIGH-
SPEED, GREAT
FLAVOR

THE
HAND-
MADE
MOCA-
FEE IS SO
SOFT



WAAA...



WAAA
OVER IT
HER BIG-
BOLD OF
APPROVAL

DON'T
YOU
WANT
FLOREN
YOU'LL
DEFINITELY
WIN WITH
THIS?

The thing Yashii is now holding says approval



I
GOT
YOUR
CELL



YES?

NO YOU'RE
GONNA FIND
ME AGAIN?



WE
WE
WE



TO
TO GET
IF A DEAL
WILL
BUT IT
WILL

ALMOST
ALL
THAT'S
LEFT







SO, this one





300. Nine

I HAD SO
CAREFUL WHEN
I GRABBED
IT!

THE
SEASONING
SHOULD BE
PERFECT!

THAT'S
IMPOSSIBLE
...!!



AND... IT'S
WAY TOO
SALTY!

IT COOKED
OFF AND CLUNG
TOGETHER,
SO IT'S HEAVY
AND STICKY
IN YOUR
MOUTH...

THE WHITE
SAUCE IS
CUMPHO!



EVEN IF
I COULDN'T
EAT IT WHEN
IT WAS HOT

SO



YOU
CALL ME
ALL THE
WAY OUT
HERE





THAT'S
HOT

HOT



WHEN
IT WAS
HOT?



YOUR
MIND-
AND
REALLY
WAS
PERFECT

THAT'S
STRANGE
WHEN I ATE
IT WHILE IT
WAS HOT IT
DIDN'T TASTE
SALTY AT ALL



IT'S
THE SAME
WITH THE
SOUP!



IT'S
NOT THAT
IT GETS
SALTIER, IT
JUST SEEMS
THAT WAY
WHEN YOU
TASTE IT!

WHEN
IT'S HOT
IT TASTES
SALTIER, BUT
WHEN IT'S
COOL, IT TASTES
TOO
SALTY!



COFFEE
GETS MORE
BITTER WHEN
IT COOLS
OFF TOO!

AND
SOUP
GETS
SALTIER
IF YOU
LET IT
COOL!

IT'S
NOT THAT
THE FLAVOUR
HAS CHANGED...
IT'S BECAUSE
HUMAN TONGUES
TASTE THINGS
DIFFERENTLY
AT DIFFERENT
TEMPERATURES!



SO
AT LEAST
TEMPERATURE
IS THE RIGHT
THE RIGHT
CUSTOM

IF IT'S
TOO HOT
YOU CAN'T
EAT IT! AND
IF IT'S TOO
COLD THE
FLAVOUR
GONE IT!



IT'S
STILL TOO
HOT!

HOT
HOT
HOT



THIS
IS IT!!

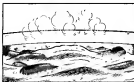
YEAH



OH,
STILL
TOO
HOT



STILL
NO GOOD





YOUNGHI
ONE-
CHAM!!



WASH...



THAT'S
WHAT I
NEED FOR
IT TO BE A
TASTY ONE-
CHAM! NOW
I CAN EAT
EASILY!

I HAVE
TO KEEP
IT AT 40
DEGREES!

IF THE
TEMPERATURE
DROPS EVEN
A LITTLE, THE
TASTE GOES
DOWN TOO!



HOW AM I
SUPPOSED
TO MAKE
IT...

JUST TWO
CHAM LEFT
JUST TWO!

* A Koushoukoku is a more traditional north-south facing, a more traditional Japanese or traditional Japanese house



IT
WAS ONE
CHAM!
A BUNCH
IN JUST
A LITTLE
TIME!

WOW!



COME
IN AND
TAKE A
LOOK!

HEY LOOK AT
THE FURNACE!
WE MADE!



WOW!
YOU WALK
AND WALK
IN THE SNOW
WITH NO
UMBRELLA!

HE-HE-HE
WOW!



CHAM
CHAM!

COME ON
COME ON!





WHAT
THE
HEH

WHAT?

OH BOY

HEY GUYS

WELL
THAT'S
THE
LAST
ONE

HEY CRUIZ

WHAT'S
UP
WITH
SAY
OH
GUY



THAT'S
IT!!

KAWA-
KURA...

Star: Shiro Gakko



ARE
YOU
GOING
TO
PLAY
IT
AGAIN
THE
JOINT?

THE
JOINT
WANT
DAYS
I'M
GOT
TO
DO
WITH
GUY...



NO??

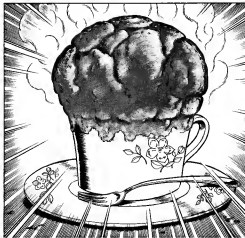


I'M
HAPPY
A
THE
CRUIZ

YOU'RE
HAPPY
AND
YOU
CRUIZ



食出日





HEY MOM!



DON'T
WORRY TOO
MUCH ABOUT
IT. JUST TAKE
A BITE!

THAT'S
RIGHT!
THIS IS
GREAT!

THIS IS A
GRATINY?

HEARTY
TOAST!



HEY MOM!



THE
GRATIN IS
WRAPPED
IN A PE
SHELL!

THIS
IS...

THIS PÂTE CRUST
HELPS KEEP OUT
THE COLD AIR AND
KEEPS THE INSIDE
AT THE PERFECT
TEMPERATURE!!

THAT'S
RIGHT!! I GOT
A HINT FROM THE
KASHIMURAS AND
MADE THIS FLOUR
STYLE CRUST
ING!!

DELICIOUS!

IT'S A LIGHT
AND FLUFFY
FLAVOUR
THAT'S JUST
PERFECT!

THE
BATTERY
PÂTE CRUST
AND THE
DRUMS ON
THE INSIDE
ARE A
HELL...

I'VE
FINALLY
COMPLETED
IT!! NOW
THERE'S
NOTHING
LEFT TO
DO BUT
TO JOIN
THE DRUM
BATTLE!

IT'S A
DRUMS PÂTE
THAT WILL
ALWAYS STAY
POPPY, HOT AND
DELICIOUS!

三味子

Chapter 24 Delicious Sardines





THE THEME
IS JAPANESE
CRAZE WITH
GARDENS

WE CAN USE
WHATEVER
INGREDIENTS
WE BRING
WITH US

WE'LL
START COOKING
AT THE NINE
THIRTY
MINUTES FROM
NOW...

WE'LL HAVE
TAKESHI-YOUN
DECIDE WHICH
IS THE TAB-
TEST!!



TAKESHI, JUST
YOU WAIT...
I'LL SHOW YOU
A PRIZE YOU
WOULDN'T BELIEVE

BUT
COOKING IS
ALL ABOUT
SKILL

AND SUCH
WILDNESS
COOKING ARE
YOU'RE
WASTING
MY TIME

SUCH
A BERRY
STUPID...
JUST AS
I EXPECTED

W
A
T
E
R



100. 100%



100. 100%

100. 100%



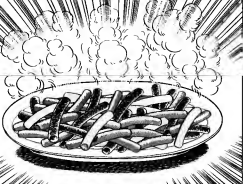




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THREE
COLOR
NAGA-
ROMA
...!!



THE
MAYO
SEEN
IT BE-
FORE

THIS
NAGA-
ROMA...



GREEN
...!!

RED...

YELLOW
...!!



HERE!



JUST
YOU WAIT
AND SEE
...!!

YOU'LL
SEE! IT'S A
GREAT
TRICK...

HOW ON
EARTH
DID YOU
MOVE
THAT?

THE
YELLOW
AND RED
MACARON-
N...!

REMEMBER
ALL YOU HAD
WAS THE GREEN
MACARON WITH
THE SPRING
IN IT!

HEARD
SOUND
ON
YOU-
LOUP



END PAGE



THIS BOY'S
IS FAIRLY
STANDARD

THERE ISN'T
TOO MUCH
DIFFERENCE
BETWEEN
THE WHITE
AND THE
SALAD



SO THE
ONLY UN-
KNOWN
FACTOR IS
THAT THERE
COLOR MA-
CARON...IT

OUR
WHITE
SALAD IS
FAIRLY
SIMILAR

AND THE
TENDER-
NESS
OF OUR
GARDENS
SHOULD
BE ABOUT
EQUAL





...
HA!!



THE ONLY THING HE
COULD THINK
OF TO FIGHT
BACK WITH
WAS THAT
COLORFUL
MAGARONI!



HIS ONLY
WEAPON SINCE
HE KNOWS HE
CAN'T WIN WITH
AN ORDINARY
FLAVOR!!



ITS
MAGARONI!!
...OF COURSE!
NO MATTER
WHAT HE
DOES ITS
USELESS!!



FIRST
I SPREAD
THE MAGA-
RONI OUT
IN THE
DEATH
DISH



AND
FINALLY
I ADD
THE WHITE
SAUCE
OVER IT
ALL!



THEN I
SPRINKLE
THE BAY-
ONE
OVER IT



LOOKS
HARD
NOTHING
TO DO
WITH IT!!

BUT
COOKING
IN ALL
ABOUT
TASTE!!

THEREFORE
WHATEVER
FINISHED
THAT'S LIST
MY IS WELL
OVER...

THROUGH
THE ONLY
JUDGE,
DOESN'T
EAT ALONE

THERE'S
NO WAY
HE'LL BE
ABLE TO
EAT TWO
PLATES OF
GRIMM



SOON
IT IS THE
OVER, AND
IT'S DONE!

THEN I
JUST...

IT'S DONE



IT'S STILL
WORKING
AWAY...

WHEN FINISHED



WITH THIS
THERE'S NO
WAY I CAN
LOSE...

WHATEVER
FINISHED
FIRST WILL
ABSOLUTELY
WIN!

IT'S DONE



I JUST
NEED TO
FINISH
FIRST!

THERE-
FORE...





FLOW
FLOW



SIX Pages







001. 114



ALRIGHT,
TAKEEM-
KUN!! TRY
IT OUT!!

YOU
JUST GO
THROUGH
THAT PIE
CRUST AND
EAT THE
DARTNEY



UWA
...!!

I WON-
DER HOW IT
TASTES...!!

INSIDE
THE PIE
CRUST IS
THE THREE
COLOUR
MACARON!!

THERE'S
GREATON
ON THE
INSIDE
...!!

IF YOU
OPEN UP
THE PIE
CRUST



WHAT
ON
EARTH
...!!









IF THERE'S
NO SARDINES
IN THIS GRATH
THEN IT'S DIS-
QUALIFIED!!

THIS WHOLE
CONTEST
WAS ABOUT
SARDINE
GRATH!!

THIS
GRATH
DOESN'T
CONTAIN
ANY SAR-
DINES!!

...SAR-
DINES!!



ONE



THAT'S
THE PRO-
BLEM...!!



AND
SO THAT'S
WHY IT
MIGHT



HERE!
IT'S
ALL IN
HERE!!

OH
THAT'S
SARDINES
IN THIS
ALRIGHT

WITHOUT LEAVING A SINGLE TONGUE-
PICKER I CLEARED IT
ALL OUT...

THAT'S
WHY I
WAS
ABLE
TO EAT
ALL OF IT!

SO I HAD
TO FIGURE
OUT A WAY
TO GET YOU
TO EAT THEM
WITHOUT EVEN
REALIZING!

THE LITTLE
BONES OF
FISH ARE
ADDED TO
SOY SAUCE
BUT THEY'RE
FULL OF
CALCIUM!

I REALIZED
I NEEDED
SOME ADDI-
TIONAL BUT
BUT I COULDN'T
FIGURE OUT
WHERE THEY
WERE!!

...SO
THAT'S
HOW YOU
DID IT!!



YOU
CLEARED
IT ALL
IT



MY
GRATIN
GOT LEFT
BEHIND
!!...

MY
GRATIN
...





AND, AT THE SAME TIME, THE WIDE-MOUTHERD NARROW CLIP THE GRATE IS IN KEEPS THE HEAT AWAY... SO IT'S NOT NO MATTER WHEN YOU EAT IT!!

THE 10:00 HAZE BY THE PIE CRUST WON'T LET THE HEAT ESCAPE!!

TURNS OUTY AND HARD TO EAT...!

AND COLD GRATE!!

I GUESS THAT'S TRULY!!

...



WAS WITH THAT PIE CRUST!!

THE WAY I THOUGHT UP TO OVER-COME THAT...



OK, WING

EVEN THOUGH I CAN'T MAKE A SINGLE DISH THAT CAN MAKE MY OWN CHILD HAPPY...!

EVEN THOUGH I DON'T KNOW A THING ABOUT MY OWN SOUP LINES AND DISHES...

I LET MY PRIDE AS A FOOD RESEARCHER GO TO MY HEAD... I LET MY PRIDE GET THE BETTER OF ME...

I'M BACK A FOOL...



MOM...!!



229-味子

Chapter 25 Spit-roasted Hamburger





Eye Works Library



Eye Works Library





From Weekly Shounen Jump 1984-1985

THEY CALLED
SOME FAMOUS
COOK TO HOLD
A HAMBURGER
STEAK FEST
AT THEIR PLACE
EVERY SINGLE
DAY!!

PLUS THEY
WENT RIGHT FOR
THE HAMBURGER
STEAKS THAT
WERE MY STORE'S
SPECIALTY!!

THEY
THREW UP
ONE OF THEIR
OWN RESTAU-
RANTS RIGHT
IN FRONT OF
MY PLACE!!

AND
THOSE
GUNS
REALLY
WOUND
IT, TOO



PLATE 2712 3/4
5503

Source: Foodservice with the 5000 yen tag by 1000

AFTER
THAT THE
CUSTOMERS
JUST STOPPED
COMING TO
MY PLACE...

THEY JUST
HAVE WAY
MORE MONEY
THAN I HAVE!!



EVEN IF THE
PRICE IS A LITTLE
DIFFERENT, IF THE
FLAVOR IS SOME-
THING SPECIAL THE
CUSTOMERS WILL
COME BACK TO ME!!

YOU'RE
A COOK
YOURSELF.
AFTER ALL
YOU GOTTA
FOIGHT THEM
WITH FLA-
VOR!!

WHAT
THE HECK
WILL
YOU'RE
FIGHTING
-TO?

OH
GODD
OH!!

IS TO
HURT
MYSELF
AND GET
IT OVER
WITH

ALL
THAT'S
LEFT...



I TOLD
YOU THEIR
CHEF IS GOOD.
IT MUST BE
SOME OTHER
HAMBURGER
STEAKS ARE
DELICIOUS...

THAT'S
BRO-
BRO...





BEHOLD
AFRIT

TWO HUNDRED
ON ICE,
PLEASE



THEY
KNOW
MY FACE
AT THIS
STORE,
AFTER
ALL

OH
HWA

WHAT'S
WILL THAT
GET-GET?



WELL, THAT'S
THE
PRO-
BLEM



THE PLAYBOY
SACCAULT BE
THAT ALSO
DIFFERENT

THIS
STORE'S
THE SAME
PRETTY MUCH
ANYWHERE
YOU GO



HMM...



THAT'S NOT ALLOW
CHILDREN
SCHOOL CAN IT
YOU CAN'T
EVEN SEE
THE HOO-
BOO-BOO.

1000

100



100



Ergebnis



THE SLIGHTLY
SPICY CHILI-MORAN
SAUCE AND THE
SWEETNESS OF
THE MEAT JUST
MELT IN YOUR
MOUTH.

IT'S BEEN
CLOSED TO
PERFECTION
60 YEARS
AND COUNTING.



TO BE
ABLE TO
COOK A
HAMBUR-
GER THE
WELL...?"

BUT FOR
A MASS-
PRODUCTION,
FAST-FOOD
CHAIN LIKE
THIS...

YOU GOTTA
COOK IT IN THE
OUTSIDE AND IN-
SIDE ARE PROBABLY
RELATED... THAT'S
HOW YOU MAKE
THE ULTIMATE
HAMBURGER!

IF YOU DON'T DO IT
PROPERLY
ALL YOU'LL
DO IS ROAST
THE OUTSIDE
LEAVING THE
INSIDE RAW!

WHEN IT
COMES TO
METHODS
OF
COOKING,
THERE'S
THE YOU-
GUSTY!"



SAID THE
SECRET TO
THIS FLAVOUR
COMES FROM
ROASTING THE
MEAT!

THE
HEARD
SAY-
INGS...

AND
THE
HAMB-
BURGER
HERE IS
COOKED
JUST
RIGHT!"



AND
BOIL IT
NICE AND
SLOW!

THEN
YOU PUT
IT IN A
PAN WITH
ALL THE
SAUCE!

THAT'LL
SEAL IN
ALL THE
JUICE
FROM
THE
MEAT!

FIRST
YOU COOK
JUST THE
OUTSIDE!

THAT
EXPLAINS
IT ALL!"

BOILING IT
I GET IT!"



...AND
THEREA, I'LL
SOAK THE
FLAVOURS OF
THE SAUCE
INTO THE MEAT
AS WELL!"

SECONDLY
I'LL SPREAD
THE FLAVOUR
OF THE MEAT
SAUCE INTO
THE SAUCE!

FIRSTLY
THAT'LL MAKE
IT SO THE
MEAT COOKS
THE INSIDE
AND THE
OUTSIDE
EVENLY!





AAAAA
—!!



JUST
DIDN'T
SEEM A
CHANCE

SOBRY, BUT
COMPARED
TO THE
HUNDREDS
THAT WENT
DOWN IN
THE LAST TEN
YEARS...



WELL, I
GET IT
NOW...!

THEY'VE
REALLY
THICKENED
THIS ONE
UP!



I WON'T
WALK! NO
MATTER
WHAT YOU
SAY! SOMEBODY
WILL MY
DEPORT!

OH
MY
GOD...!



OH
MY
GOD...!



JUST HOW
DO YOU
LIKE THE
HUNDREDS
THAT WENT
DOWN IN
THE LAST TEN
YEARS...

PU
PU
PU



NOW
NOW



EVEN IF I
DON'T WALK, IT
WOULD BE OUT
OF BUSINESS
BEFORE LONG
ANYWAY!

I DON'T
EVEN WANT
TO WALK YOUR
OLD-HOPE
ANYMORE



NOT YOU
DON'T NEED
SOMETHING
LIKE THAT
YOU'RE FREE
TO COME
OVER ANY
TIME FOR
A TALK

WELL,
I GET IT
NOW...!



WOW
YOW!



I'LL CRUSH YOU
AND JEROME
LIKE PEAR
POWDER SUGAR!

WHO'S
GONNA
STAND UP
TO ME,
BOY!



BUT IF IT
WERE AN E-D
WALL OUT A FEW
MORE THOUSAND
THINGS STILL
MORE YOU CAN
DO WITH THIS
BUT!

WOW!
IT WAS
PRETTY
GOOD!



AAA



IF I
WANTED TO I
COULD EASILY
CRUSH EVERY
RESTAURANT
IN THE WHOLE
CITY!

YOUR
CRAPPY
HAMBUR-
GERS ARE
NO MATCH
FOR MY
GOODNESS!



BUT IT ALSO
MAKES THE
OUTSIDE OF
THE HAMBURGER
TOO WET AND
STICKY AND IT'S
NOT AS FRAGRANT
AS A NORMALLY-
COOKED HAMB-
URGERS!

SURE
BUTTING
IT COOKS
THE INSIDE
AND OUTSIDE
FROST!



THIS
HAMBURGER
HAS A FEW
BIG WEAIR
POINTS!!



WHAAT?
YOU SAY,
PUNKY?



OK, break





WHAT
IT

THIS IS
THE BOY
THE GREAT
ADON-BAMA
HAS CALLED
A BEGGAR.
A BEGGAR!
YOU'LL
KIDNAP!

DON'T GO
THINKING
THIS
IS SOME
ORDINARY
KID!

WHAT,
WHAT?
A CHILD?
FOR YOU
TO SAY A
CHILD?

WHA...
JUST WHAT
DOES A
CHILD KNOW
ABOUT
DOOMSDAY?



WHAT?
WHAT?



WHAT
...IT



THEN I
GUESS IT'S
BETTER GET
SERIOUS
MYSELF!

DA-
RE-
DING



I SEE!
YOU'RE
ALWAYS
GET
SERIOUS!

PU
HA
HA
HA
...IT



I'VE GOT A MASH
BETTER
HAMBURGER
WITH NO MEAT
POUNTS UP MY
SLEEVE!

THE
HAMBURGER
IS NOTHING!
IT'S JUST
SOMETHING
I GLUED
TOGETHER!





HAHA!

IN A SINGLE WEEK
YOUR STORE
WILL BE
GONE!!



THIS TIME
I'LL GO ALL
OUT AND COLLECT
YOUR STORE
ONCE AND
FOR ALL!!

STARTING
NEXT WEEK
I'LL HAVE
A PAIR WITH
THAT LAMB-
BURGER!!

Sign Near Restaurant 550 - Restaurant in City 550 No.



WELL,
GIVEN
IT

WELL,
IT



I'LL HELP
YOU OUT.
LET'S DO SOME
RESEARCH
TOGETHER!!

COME
TO MY
PLACE



MY SHOP
WON'T
LAST THE
WEEK... I
KNOW...

IT'S
NO USE...
THEY'RE
REALLY
ANGRY
NOW!!



I'LL
SHOW YOU
STANDARD
HIGH A
THING OR
TWO!!

AFTER
COMING
THIS FAR
THERE'S
NO WAY
I'LL BACK
OUT!!





100 Gummy

100 Gummy





OK, back



OK, back





100.1218



100.1219





YEAH IT



THE END





THERE'S
ALWAYS ONE
SPOT RIGHT
IN THE MIDDLE
THAT DOESN'T
GET COOKED!
...!!

NO MATTER
HOW I
COOK IT
NO MATTER
WHAT I
DO WITH THE
CARROT—

U.S. Panel





YOU
SHOULD
KNOW
THE
GRILL
ABOVE
THE
WALKER
IS HOT

WHAT
ARE
YOU
DOING,
YOUNG
MAN?

HOT
HOT
HOT
HOT

MR.
PETER



THE
IS
HOT

THE
HOT
IS
HOT
FROM
THE
GRILL
THAT
IT
BURNS
THE
SAUCE
ON
THE
GRILL

THE
HOT
IS
HOT
FROM
THE
GRILL





IT'S COOKED
PERFECTLY
ALL THE
WAY TO THE
CENTRE!!

YEAH...



GRAND-
SCOTTED
HARRIS-
ON

YOU GOTTA BRACE

THIS IS THE

THE METAL
SHOWER!

THE SHOWER IS

WHAT'S
GONNA
DO YOU-
CHAM?

WHAT
DID
YOU
DO?



AND COOKS
THE MEAT
FROM THE
INSIDE!

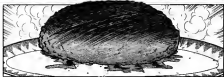
THIS
TURNS
ALL THE
MEAT
FROM
THE
DARK-
COOL



美味子

CHAPTER 26: DON'T LET THE MEAT JUICES ESCAPE!







WHAT DO
YOU
THINK?



WAS COOKED BY
THUNDERBOLT
BOILING IT IN
SAUCE OVER A
LOW FLAME!

THE
HUMIDIFIED
STEAM THAT I
ATE THERE.

BEFORE
I GOT
HUNGRY!

WITH THIS,
I'VE
COMPLETED
THE PERFECT
METHOD FOR
COOKING!

BY USING A
CHARCOAL
FIRE AND THE
METAL
SHIELD, THE
MEAT IS
COOKED





THIS REALLY
TANTALIZES
THE
APPETITE!

THE MEAT
JULIES AWAY
ON A HANDY
FORK!

THE LIGHT
BROWN
COLOR OF
THE MEAT IS
GLORIZING!



THE STEAK
LOST ITS
ORIGINAL
FLAVOR IT

HOWEVER, THE
SECRET WAS THE
STICKY AND THE
MEAT CRUMBLED
EASILY



THAT'S
AMAZING!
RE,
YOU-
EVEN?

WOW,
INCREDI-
BLY!



I'LL
DEFINITELY
TRY WITH
THIS!

COMPARED TO
THIS, THIS WAY OF
COOKING
PRESERVED THE
ORIGINAL FLAVOR
AND THEREFORE, IS
GUARANTEED TO
BE DELICIOUS!



WHAT'S
BEHIND IT?



MUMPHY



OFF CREW

OFF SITE



COMING THAT
WITH THE MEAT
JULIES THAT
ARE BURNING
OUT AND YOU
GET A FIRST-
CLASS
COMBINATION

THE MEAT
IS MADE
WITH THE
FINEST
QUALITY
BEEF AND
POKE



THAT
CAN'T
BE...

END
?



THE MEAT
FEELS GOOD
TO ME

WELL, IT
MAY BE
JUST MY
IMAGINA-
TION
BUT...

THE SOUL OF
HEART COOKING, THE
JINCHU, IS
BURNING!!

FOURTEEN
SEVENTEEN, IT IS
DOING!!

SPK CHEW CHEW

Reffer



SPK BITE



WHERE DID
ALL THE
JINCHU
GO??

I THOUGHT
THAT I
COMPLETED
THE PERFECT
WAY TO
BURN
HARVESTED
STEAK

HOW DID IT
BECOME
DOING!!



AND
THE
JINCHU



THE MEAT JUICES ARE THE NUMBER ONE MOST IMPORTANT THING IN A HAMBURGER STEAK!

NO MATTER HOW I ROAST IT, THERE'S NO WAY TO STOP THE MEAT JUICES FROM ESCAPING!



OFF GUARD



THIS IS VERY BAD!



BECAUSE THE MEAT IS PERCED BY THE SKINER, THE JUICES TRICKLE OUT FROM THE CENTER AND DRIP AWAY!

I SEE!



HE HAS BEEN WORKING ON METHODS OF ROASTING AND THE MEAT JUICES FOR LONGER THAN I HAVE!

THE NEXT TIME WE MEET, THE MEAT THAT HE'LL COOK WILL DEFINITELY HAVE AN IMPROVED FLAVOR!



EVEN IF THE ORIGINAL FLAVOR OF THE MEAT IS DIMINISHED, THE MEAT JUICES ARE COMPLETELY CAPTURED BY THAT SAUCE!

THAT HAMBURGER STEAK MADE BY THAT CHEF FROM BANGOR!





SFX: BLOW OUT



SFX: BURN



...TILL OUR
HUNDRED
STEAK
COMPETITION !!

THERE'S
ONLY 1
WEEK
LEFT...

WHAT KIND
OF
HUNDRED
STEAK WILL HE
SERVE?

WHAT
KIND OF
TRICK
WILL HE
USE?!



I TOLD YOU
WHAT I WOULD
COME UP WITH
A NEW MENU,
DIDN'T I?

TO DENY
THAT
SHOP OF
MINE...



ARE YOU THAT
SCARED OF
THAT FISHMAN
AND WHOM
ASSOCIATED
WITH ALDO?!

WHY ARE
YOU SO
FLUSTERED,
GENE?!



THIS IS NOT
WHY I SAY
YOU SUCH A
LAME
BELLAY!

WHY ARE
YOU
BITTER
ONLY BY
ARE-
SCUM?!



SFX: JINGLE

THE ALDO MEANS "TASTE KING"



DID YOU
COMPLETE
THE NEW
HUNDRED-
OF STEAK

THAT
THAT NEW
MENU...



THE HANDS
OF THE
MASSACRED
WILL HEAT
UP
UNUSUALLY
AS WELL!

BY USING
LOW HEAT
TO SLOWLY
POAST THE
MEAT.

...THIS TIME,
I'M USING
AN OVEN TO
POAST IT!

LAST TIME, I
JUST ASKED A
BOKING
TECHNIQUE
OUT...

—THE
TENDER-
NESS OF
THE
MEAT

THE FIRST
OBJECTIVE
TO BRING
OUT THE
DELICIOUS
—NESS OF
THE STEAK IS—



IT'S NOT A
PROBLEM
FOR THAT
HANDSOME
STEAK!

FOR
THAT
OBJEC-
TIVE



TO GET OUT
AS MUCH OF
THE MEAT
JUICES AS
POSSIBLE!

THE SECOND
OBJECTIVE
IS—



WFX THOMP





JOEY WRAPPED
THE
FELONY-PRONE
IN
THE
SHEET
AND
ROASTED
IT!!

THIS IS A
TRAP!!
SHEET!!

OFF TO



WOW!!



OPEN
THE
HEAD
AND
TAKE
A
GLANCE

WOW
DON'T
FOLL





THE PARAFFIN
WRAP ACTS LIKE
A STEAKER,
AND MAKES THE
STEAK EVEN
MORE TENDER!

FLUTTER-
KICK. SINCE THE
MEAT WAS
BLOODY COOKED
IN THE OVEN.



THIS IS
CALLING TWO BLOOD
WITH ONE BLOOD!



ALL THE JUNCES
THAT COOKED OUT
ARE COLLECTED
INSIDE THE
MARSHMALLOW
STEAK!

THANKS TO THE
WRAPPING OF
THE PARAFFIN
BAGS, ALL THE
MEAT JUNCES
ARE
COMPLETELY
UNABLE TO
ESCAPE!



I DON'T WANT TO
TROUBLE YOU
ANY FURTHER!
I'LL LEAVE YOU
TO DISPLAY
YOUR ABILITY
TO YOUR
NEIGHBORS' CONTENT!

NO, THAT'S
QUITE ENOUGH!



WOULD YOU
LIKE ME TO
EXPLAIN
THAT AS
WELL?

ALL THAT'S
LEFT IS THE
DANCE!



...YOU STILL
DON'T KNOW
MY FULL
POTENTIAL...

EVEN AFTER
SLEEPING
ARE FOR
ABOUT A
YEAR...

I HAVE TO DEAL
WITH THAT
FOUR-ARMED
GUY WHO SHOT
ALBERT'S PRISON

HOWEVER,
BEFORE THAT...

I THINK IT'S
ALREADY
THE RIGHT
TIME...

SUCH
AN
EXCITING
MAN...

I'LL
THOROUGHLY
TEST YOU!

I WONDER
HOW MUCH
ABILITY YOU
HAVE...

SAKAI HAYASHI EATS BY



THIS
ISN'T
GOOD...







PLEASE
STOP
ALREADY!

IF THERE
WAS
SOME
EVL
BROD
CLEANING
ME
UP
SOMETHING...



THERE'S
NOTHING
BUT
TICKLES
NOW!



DUCK DUCK
DUCK DUCK!

WATTS!



FOR THIS
SITUATION,
WE NEED THIS!

A WASH
CLOTH
WOULDN'T DO
THE JOB
PROPERLY!



I'VE WASHED ALL
THE WASH
ABOUT FOR
TODAY'S
DINNER!

ANYWAY,
PAPA, I
NEED A
WASH
CLOTH!



CLEANING
WITH A
SPONGE IS
FASTER THAN
WASHING WITH
A CLOTH!

AM I A
SPONGE?



RATHER THAN
THOUGHTLESSLY
WASH A CLOTH,
WASH A SPONGE
TO BRING UP THE
LIGHTER WASH
FASTER!

THAT'S
RIGHT
WHEN
THERE'S A
LARGE
LIGHTER
SPILL.





THE HOUSE

IT'S HOT!!

HEAT
UP!!

AND HOT!!

A SPONGE
TO SOAK
UP...

USE A
SPONGE TO
SOAK UP
LIQUIDS IS
FASTER...



AAAA

OF
COURSE
NOT!



BY
GIVING A
DITCHED D

BACK
UP!

TO BACK UP ALL
THE HEAT JUNKIES.
WE CAN USE THAT
METHAD!

I'VE GOT IT!



ALL
TRUTH!



WITH
TRUTH!

WE CAN SOAK
UP ALL THE
HEAT JUNKIES!



I FOUND OUT A
WAY TO
PREVENT THE
HEAT JUNKIES
FROM
ESCAPING!

HEAT! I
FOUND IT
WHEN USING
THE
CHEMICAL
FIRE AND THE
METAL
SCREWED...

BEHEAD WHIPPED
AROUND THE
STUCKY!

THAT'S BEADY!

SES CRACKLE



SES CRACKLE



TAKE A
LOOK
CLOSELY!

THAT'S
RIGHT!





...ARE ALL
BEING SOAKED
UP BY THE
BREAST?

HOW
WONDERFUL.
THE MEAT
JUNCOS THAT
ARE COOKING
OUT...



OPEN. OPEN. OPEN.



THE JUICES ARE
ALL INSIDE THE
BREAD AND THE
SWEET TASTE
OF THE MEAT IS
IRRESISTIBLE!

AND...



BY USING THE
CRYSTAL FIRE
AND THE METAL
SKEWER, BOTH
THE MEAT AND
OUTSIDE ARE
FULLY COOKED.
THE MEAT IS
TENDER...



DELICIOUS!

IS THERE ANYTHING THAT WE CAN DO ABOUT IT?

THE HEAT JACOS ARE REALLY DELICIOUS, BUT WITH THE BURNT PARTS, THE TASTE WILL SUFFER A LITTLE...

...IT'S A LITTLE BURNT, ISN'T IT?

BUT THE SURFACE OF THE BREAD...

WELL, DONE, YOUNG!

THE TENDERNESS OF THE MEAT AND THE AROMA OF JACO. YOU'VE BRILLIANTLY PERFECTED THE HAMBURGER.

SPIT-FOAMING A HAMBURGER AND BAKING BREAD

YOU -RE DON'T

ALUMINUM



WHAT IF WE USE THIS?

IF THAT'S THE CASE...

NO NO NO NO.

AS EXPECTED.

IF HE WRAP THIS AROUND THE BREAD, THE BREAD WON'T GET BURNT!

THEY ALUMINUM FOLY!





RIGHT
INSIDE
HERE!

TO DO
THAT, I
HAVE A
SECRET
PLAN...



WITH THESE,
YOU SHOULD
BE A MATCH
FOR WINNING,
POUNCE!

THE CHAIRSOM,
FIRE AND THE
METAL SKREW
MAKES THE GREAT
TENDER, WHILE
THE BRUSH SCRAP
UP ALL THE
JUNKS!



I'M NOT HAPPY
WITH JUST BEING
ON THEM BECAUSE
I JUST WANT



NOT
VERY



WELL, YOU'VE
GOT, MAJOR

NO MATTER WHAT
HAPPENS, I WON'T
LET THE DREAMS
OF THE YOUNG
MASTER GET
CLOUTERED!



MISTER AJIKKO CHAPTERS 18-25

RAWS: THE INTERNET
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CHAPTER 26 IS BROUGHT TO YOU
BY TWO MISTER AIKAKO FANS:

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